

CANDLE LIGHT DINNER

NORTHOLME MENU

“OUR CULINARY TEAM HAS DESIGNED THIS MENU FOR YOUR GASTRONOMIC DELIGHT AND IS ALWAYS AVAILABLE TO MEET WITH YOU TO EXCEED YOUR EXPECTATIONS FOR ANY SPECIAL OCCASION.”

BEEF TARTARE

QUAIL EGGS, PARSLEY, PICKLE, MUSTARD
SERVED WITH BRIOCHE

LOBSTER BISQUE

SHRIMPS, MUSSEL, LANGOUSTINE AND
SCALLOP
SERVED WITH A STRONG LOBSTER BISQUE

TENDERLOIN BEEF WITH FOIE GRAS

POMME FONDANTE, DUXELLE OF MUSHROOM,
SPINACH
SERVED WITH RED WINE JUS

OR

LOBSTER THERMIDOR

POMME FONDANTE, MIXED VEGETABLES
SERVED WITH THERMIDOR SAUCE

LEMON AND YOGURT PANNACOTTA

FRESH STRAWBERRY

Price SCR 4250 per couple inclusive of 15% tax and 10 % service charge
Including a glass of sparkling wine per person
Kindly inform our chef should you have any dietary or allergic restrictions

CANDLE LIGHT DINNER

SEYCHELLES MENU

“OUR CULINARY TEAM HAS DESIGNED THIS MENU FOR YOUR GASTRONOMIC DELIGHT AND IS ALWAYS AVAILABLE TO MEET WITH YOU TO EXCEED YOUR EXPECTATIONS FOR ANY SPECIAL OCCASION.”

RED SNAPPER CARPACCIO

PALM HEART, AVOCADO CRÈME, MANGO SALSA AND
HERBS OIL

OCTOPUS GRATINATE

SPICE PAPAYA AND OCTOPUS GRATIN & CREOLE
SALAD

CHOICE OF CURRY

CHICKEN, SHRIMP, OCTOPUS, JOB FISH OR
MIXED SEAFOOD
SERVED WITH CREOLE RICE, LOCAL CHUTNEY
& BANANA CHIPS

HOT BANANA PUDDING

TOFFEE SAUCE AND MIX FRUITS
COMPOTE

Price SCR 2750 per couple inclusive of 15% tax and 10 % service charge
Including a glass of sparkling wine per person
Kindly inform our chef should you have any dietary or allergic restrictions

CANDLE LIGHT DINNER

OCEAN MENU

“OUR CULINARY TEAM HAS DESIGNED THIS MENU FOR YOUR GASTRONOMIC DELIGHT AND IS ALWAYS AVAILABLE TO MEET WITH YOU TO EXCEED YOUR EXPECTATIONS FOR ANY SPECIAL OCCASION.”



TUNA TARTARE

CORIANDER, CUCUMBER, CURRY MAYONNAISE, SQUID
INK AND PARMESAN CRISP

PAN SEARED SCALLOPS

PAPAYA CRÈME, SWEET & SOUR CUCUMBER,
TOMATO & PINEAPPLE SALSA

PAN FRIED JOB FISH

FENNEL RISOTTO, MUSSEL BEURRE BLANC , STEAMED
MUSSELS, FENNEL SALAD AND MICRO CRESS

BANANA CHOCOLATE PARFAIT

PISTACHIO CRUMBLE, VANILLA ICE
CREAM

Price SCR 3250 per couple inclusive of 15% tax and 10 % service charge
Including a glass of sparkling wine per person
Kindly inform our chef should you have any dietary or allergic restrictions

CANDLE LIGHT DINNER

VEGETARIAN MENU

“OUR CULINARY TEAM HAS DESIGNED THIS MENU FOR YOUR GASTRONOMIC DELIGHT AND IS ALWAYS AVAILABLE TO MEET WITH YOU TO EXCEED YOUR EXPECTATIONS FOR ANY SPECIAL OCCASION.”



PANKO AUBERGINE

SWEET POTATO CRÈME, MOZZARELLA, CREOLE
PESTO AND LOCAL CHIPS

LEAK AND POTATO SOUP

MASCARPONE AND SPRING ONION

BRED LA MAR RISOTTO

POACHED EGG, CRISPY PARMESAN, PARMESAN
AND ASPARAGUS

KEY LIME PIE

FRESH MERINGUE, FRUIT COMPOTE

Price SCR 2250 per couple inclusive of 15% tax and 10 % service charge
Including a glass of sparkling wine per person
Kindly inform our chef should you have any dietary or allergic restrictions